

Executive Chef's Crab Salad Cornucopia

Featuring Fresh Virginia Crab from Arnest Seafood



Not that this ever happens to a true crab picker, but here is a simple and delicious salad made from the leftover crabs donated from Arnest Seafood in Hague, Virginia!

Ingredients:

- 1 Pound Virginia Crab Meat
- A 12 Flour Tortilla
- 1 Tablespoon Red Peppers, Diced
- 1 Tablespoon Yellow Peppers, Diced
- 1 Teaspoon Parsley, Minced
- Zest of ½ a Lemon, Minced
- 1 Tablespoon Mayonnaise
- Juice of ½ Lemon
- Old Bay seasoning to taste



Pick the Virginia crab meat. Gently toss all of the ingredients in a bowl and season to taste, being careful to not break up the meat. The crab meat should be lightly dressed and seasoned as to not mask the sweetness of the crab. Cut the 12 flour tortilla in half and grab the round edge. Roll towards the other end of the tortilla making a point with the straight side (it should look like an ice cream cone). Pinch the point to hold the cone together. Fill with the crab salad and enjoy!